



JEAN BOUCHARD

CHABLIS DOMAINE DE LA COUR DU ROY



TERROIR



Geographical origin

Located in Burgundy's Yonne department, our Chablis vineyards are divided between the communes of Viviers, Béru, Chichée and Chablis.



Soil

The vines are planted in calcareous clay-based soil on slopes with varying exposure and gradients ranging between 5 and 20%.



Varietal

100% Chardonnay.



Vinification

Vinification is essentially carried out in temperature-controlled tanks and the wine is aged on the lees for 6 to 8 months, which lends it structure and roundness.

TASTING NOTES



Visual

Beautiful, brilliant straw yellow in colour.



Nose

Fresh and briny with considerable minerality and a touch of lemon.



Palate

Good overall harmony with nice structure, lovely lasting flavours and a slightly saline finish.

SERVING



Enjoy with

Enjoy this wine with raw oysters, smoked salmon canapés or cheese puffs. For the main course, opt for quail stuffed with mushrooms, curried chicken or filet of pikeperch with roasted peppers in olive oil. As for cheeses, the local Cîteaux or a Brie would be perfect.



Serving temperature

Serve between 10 and 12°C to best appreciate this wine's freshness and minerality.



Cellaring

From 3 to 5 years.

JEAN BOUCHARD

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